

## **Recent technology for food and beverage quality assessment: A review**

### **Abstract**

Food and beverage assessment is an evaluation method used to measure the strengths and weaknesses of a food and beverage system to make improvements. These assessments had become crucial, especially in the issues of adulteration, replacement, and contamination that happened in artificial adjustment relating to the quality, weight and volume. Thus, this review will examine and describe features recently applied in image, odour, taste and electromagnetic, relevant to the food and beverages assessment. This review will also compare and discuss each technique and provides suggestions based on the current technology. This review will deliberate technology integration and the involvement of deep learning to enable several types of current technologies, such as imaging, odour and taste senses, and electromagnetic sensing, to be used in food evaluation applications for inspection and packaging.

### **Keywords**

Food and beverage assessment; Recent technology; Imaging technology; Odour and taste sensing technology; Electromagnetic sensing technology